



Wine Flight
October 6, 2010

Quz Syrah, Shiraz



Syrah is one of the oldest established grape varieties in the Côtes du Rhône region of France, and there are competing stories about its origin. One legend attributes its arrival in France to the Phocaeans of Asia Minor, who brought the grape from Shiraz, Persia when they established Marseilles around 600 BC. Another story claims that Romans brought the varietal from Syracuse, in Sicily, to the Rhône in the 3rd century AD. It seems most likely, however, that Syrah is a native French grape, the chance offspring of two grapes (Dureza and Mondeuse) from southeastern

2006 Henry's Drive Shiraz, Australia



Henry's Drive is named after the 19th Century mail coach service that once ran through the property. The coach service proprietor was Mr. Henry John Hill and the coach routes were called Drives, and thus the winery is called Henry's Drive.

Tasting Notes:

The 2006 has a dense red color, tinged with a violet hue. The nose displays an array of blueberries, black cherries and plums with layers of dark rich cocoa, pepper and a Padthaway mint lift. On the palate, it is juicy with ripe berry fruit with lashings of creaminess. It develops a silky texture with touches of toast, caramel and spice, building to a highly expressive finish.

Food Pairings:

This wine is great with duck, goose or roasted lamb.

PLCB 20872 @ \$19.99

2008 Xumek Syrah Valle de Zondo, Argentina

This Syrah was made from grapes grown in San Juan's Valle de Zonda, where the soils and climate provide ideal conditions for growing high-quality grapes. San Juan is a farming mecca in Argentina: its vast stretches of vineyard plantings complemented by crops such as tomatoes, maize, potatoes, figs, peaches, etc. Historically, it was an Inca stronghold until the arrival of the Spanish conquistadores.



Tasting Notes:

The nose abounds in blackberry, vanilla and cedar notes. On the palate, the wine has chocolate covered blackberry flavors, along with deep dark berry fruit. The finish brings out earthiness and smoke in abundance along with additional mocha notes.

Food Pairings:

Xumek Syrah goes well with red meats, spicy pizzas, and herbed sauces on red meat and turkey.

PLCB 18694 @ \$14.49

2005 Anglim Syrah, Paso Robles, CA

Anglim Winery is a small, family-owned label located in downtown Paso Robles producing vineyard-designate Rhône varietals and blends plus limited-release family favorites including Pinot Noir and Cabernet Sauvignon. They do not own any vineyards; rather, they buy grape varieties from vineyards and create proprietary wines.

Tasting Notes:

This wine opens with a terrific berry bouquet. On the palate, this medium bodied wine is packed with flavors of blackberry and espresso bean. It has a nice earthy black truffle taste on the finish.

Food Pairings:

Pair this wine with steaks, chili, eggplant dishes, and dry jack cheese.

PLCB 12441 @ \$14.99



2005 L'Ostal Cazes Minervois Estibals, French Blend



Tasting Notes:

This wine is a blend of 30% Syrah, 35% Grenache and 35% Carignan. With a strong purple color, it offers aromas of garrigue scrubland (a type of low, soft-leaved scrubland found on limestone soils around the Mediterranean Basin), and Morello cherries and blackberries. On the palate, the tannins are present in very fine grain, accompanied by an understated oakiness.

Food Pairings:

Try this wine with a vegetarian meal of artichokes braised in lemon and olive oil, mushroom and lentil pie, and sautéed broccoli rabe. Add a desert of a prune, cherry and apricot tart topped with fresh whipped cream.

PLCB 19079 @ \$14.99